

FROM:  
DEPARTMENT OF FIRE AND SAFETY SERVICES  
*Douglas A. Holton, Fire Chief*

DIVISION OF FIRE PREVENTION  
*Steven Zaccard, Fire Marshal*



CITY OF SAINT PAUL

*Randy C. Kelly, Mayor*

*100 East Eleventh Street*

*Saint Paul, MN 55101*

*Telephone: 651-228-6230*

*Facsimile: 651-228-6241*

## CODE ENFORCEMENT POLICY #6-13

September 21, 2004

TO: All Inspection Staff

FROM: Steve Zaccard, Fire Marshal

SUBJECT: Fire Protection for Commercial Cooking Equipment

CODE REFERENCE: MN State Fire Code 903.2.14.2 & 904.2.1

*"THIS POLICY IS TO SERVE AS A GUIDELINE FOR YOUR ENFORCEMENT. EXCEPTIONS TO THIS POLICY SHALL BE APPROVED BY THE FIRE MARSHAL THROUGH THE SUPERVISORS."* Thank you.

The healthier, vegetable-based cooking oils now used for most deep-frying burn hotter than the fatty oils of the past. As a result, dry chemical extinguishing systems are ineffective in extinguishing cooking oil fires.

Therefore:

- § Where a restaurant is still using a dry chemical extinguishing system to protect the hood/ducts of a commercial cooking operation where grease-laden vapors are present, inspectors are to investigate and gather data on the type of cooking oil used.
- § If the newer, vegetable-based oils are used then the inspector is to require the installation of a wet-chemical extinguishing system meeting the requirements of UL300.
- § Where the building is protected by a sprinkler system, the sprinkler system can be modified in an approved manner to protect the cooking operation.
- § When approved by the Fire Marshal, dry chemical extinguishing systems may continue in use if the owner resumes using the cooler-burning fatty cooking oils.

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